

STARTERS

- WARM CHIPS & GUACAMOLE** – Made to order guacamole & seasoned flour tortilla chips 12
- ORGANIC EDAMAME** – Sea Salt, lemon 7
- FRESH RAW OYSTERS** – 6 or 12, cocktail sauce & mignonette 22/36
- OYSTER ROCKEFELLER** – Spinach, sambuca cream, onion, garlic, parmesan, bacon, panko 24
- TUNA TARTARE STACK** – Diced ahi tuna, cucumber, avocado, soy sauce, sesame oil, eel sauce, spicy mayo, warm tortilla chips 16
- BANG BANG SHRIMP** – Crispy baby gulf shrimp, bang bang sauce and sesame seeds 16
- CRAB RANGOONS** (4) – Crispy wontons stuffed with a mix of cream cheese and crab served with sweet chili sauce 14
- CALAMARI** – Tender calamari strips lightly fried and served with lemon caper beurre blanc 16
- CHOPHOUSE MEATBALLS** – Big, juicy meatballs topped with mozzarella and parmesan, served with cheese bread 18
- STICKY SHORT RIB** – Beef short rib, hoisin, sesame, coleslaw 19
- WHISKEY STEAK BITES** – Cajun steak tips, whiskey cream sauce, grilled crostini 19

SOUPS

- LOBSTER BISQUE** – Fresh chunks of lobster finished with sherry 17
- FRENCH ONION** – Baked with crouton, Swiss & gruyere cheeses 10

SALADS

- Add Ons: Grilled Chicken 6 – (3) Grilled Tiger Shrimp 10 – Grilled Steak Bites 14 – Grilled Salmon 12
- CAESAR** – Romaine, croutons tossed in homemade Caesar dressing 7/14
- BEET** – Arugula, red onion, crispy goat cheese, candied pecans, balsamic vinaigrette 15
- WEDGE** – Iceberg, warm bacon, cherry tomatoes, red onions, house blue cheese dressing 14
- CHOP** – Romaine, feta, olives, roasted red peppers, red onion, cherry tomatoes, cucumber, beet, house lemon vinaigrette 14
- GREEK VILLAGE SALAD** – tomato, cucumber, green pepper, red onion, feta cheese, lemon oregano vinaigrette 8/16

HANDHELDS

- Served with choice of French fries, coleslaw or side salad
- Add Ons: Bacon +2.50, Fried Egg + 2.50, Avocado +2.50, Cheese +2
- STEAK BURGER** – 8oz patty topped with port wine caramelized onions, gruyere, arugula, truffle aioli 20
- G’S DOUBLE PATTY SMASH BURGER** – lettuce, tomato, onion, pickle, special sauce on a brioche bun 19
- GRILLED CHICKEN CLUB SANDWICH** – bacon, arugula, lemon vinaigrette, avocado, Swiss, basil aioli 19

PASTA

- All pasta entrées come with cheese bread
- Add a House Salad or Soup of the Day for \$3
- Add Ons: Grilled Chicken 6 – (3) Grilled Tiger Shrimp 10 – Grilled Steak Bites 14 – Grilled Salmon 14
- G’S SPICY RIGATONI** – Calabrian Chili, vodka, tomato cream sauce 10/20
- CAJUN CHICKEN LINGUINI** – Cajun encrusted chicken breast over linguini pasta in a creamy Cajun sauce with caramelized onions, roasted red pepper, mushroom, spinach and parmesan 24
- GARLIC BUTTER GRILLED SHRIMP ANGEL HAIR** – 4 grilled tiger shrimp, spinach, garlic, tomato, angel hair pasta, roasted garlic butter sauce, parmesan 28
- LINGUINI ALFREDO** – Homemade alfredo cream sauce 10/20
- GNOCCHI BOLOGNESE** – Potato gnocchi tossed in homemade meat sauce 11/22

ENTREES

- Add a House Salad or Soup of the Day for \$3
- PORT WINE SHORT RIBS** – Whipped potatoes, vegetable medley, port wine reduction 36
- LEMON CHICKEN** – Choice of grilled or breaded chicken breast topped with lemon cream sauce served with crispy garlic herb potatoes & asparagus 24
- CHICKEN MILANESE** – Thinly pounded chicken breast breaded and pan fried topped with a salad of arugula, cherry tomato, roasted red peppers, red onion, olives and sprinkled with parmesan and balsamic reduction 24
- CHICKEN PARMESAN** – Thinly pounded chicken breast breaded and pan fried topped with melted mozzarella & parmesan cheese, marinara sauce & linguine 24
- PARMESAN ENCRUSTED WALLEYE** – Whipped potatoes, sauteed spinach, lemon caper beurre blanc 29
- ROASTED SALMON** – served over sticky rice, spinach, carrot, ginger and ponzu sauce 29

OFF THE GRILL

- Served with choice of 2 sides
- Add a House Salad or Soup of the Day for \$3
- 9 oz. FILET** – zip sauce 49
- 16 oz. RIBEYE** – zip sauce 49
- 6 GRILLED TIGER SHRIMP** – toasted breadcrumbs & roasted garlic butter 34
- LAMB CHOPS** – 5 individual lamb chops marinated & grilled 49
- 14 oz. BONE-IN BERKSHIRE PORKCHOP** – topped with apple bourbon sauce 32

SIDES

- | | | |
|----------------------------------|----------------------------|-------------------------------|
| Buttery Whipped Potatoes 7 | Baked Potato 6 (LOADED +3) | Crispy Garlic Herb Potatoes 6 |
| French Fries 6 (TRUFFLE PARM +4) | Buttered Broccoli 7 | Sauteed Mushrooms 7 |
| Asparagus 8 | Sticky Rice 4 | House Salad 6 |

HOUSEMADE DESSERTS

Suggested table side by server.

\$3.00 applied to split plates.
Parties of 6 or more will have an added gratuity of 22%

Please be aware our restaurant uses ingredients that contain all major FDA allergens (Peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat). We offer gluten free friendly menu items; however our kitchen is not completely gluten free. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

CRAFT COCKTAILS

SMOKED OLD FASHIONED

Bulleit bourbon, maple syrup, bitters, candied bacon, orange peel 18

BLACK MANHATTAN

Whiskey, amaro Averna, angostura bitters and cherry. Stirred, chilled, straight up. 14

HUGO SPRITZ

Prosecco, st germain, soda, mint, lime served over ice 14

SIESTA SIESTA

Blanco tequila, grapefruit juice, Campari, fresh lime juice, simple syrup 16

MOJITO

White rum, fresh muddled mint, sugar and lime juice, topped with soda 14

CAMPARI NEGRONI

Gin, Campari, sweet vermouth, orange peel 14

APEROL SPRITZ

Aperol, prosecco, soda, orange wheel 14

LIMONCELLO SPRITZ

Limoncello, Prosecco, soda, lemon wheel 14

PURSUIT OF HAPPINESS

Deep Eddy’s Lemon Vodka, strawberry, pineapple, fresh lemon 16

RASPBERRY BASIL GIN SMASH

Fresh raspberrry, lemon & basil, gin, simple syrup, soda water 15

THE ELVIS

Peanut butter bourbon, banana liquor, cold brew liquor, cold brew 15

MARGARITAS

GRAND MARGARITA

Don Julio Reposado, Grand Marnier, agave, fresh lime 18

SPICY PINEAPPLE MARGARITA

Blanco tequila, pineapple juice, fresh lime juice, jalapeño, tajin 15

PRICKLY PEAR MARGARITA

Blanco tequila, prickly pear, Grand Marnier, fresh lime 15

MARTINIS

ESPRESSO MARTINI

Vodka, Kahlua, Bailey's, fresh espresso, served in a coupe 15

PERFECT LEMON DROP MARTINI

Deep Eddy’s Lemon Vodka, lemonade, limoncello, sugar rim 15

CUCUMBER GIN MARTINI

Gin, elderflower liqueur, cucumber, simple syrup, lime 15

MOCKTAIL

Non-alcoholic cocktails

BLUE TROPIC

Blue curacao, pineapple juice, sprite, lime, mint 9

KICKED UP STRAWBERRY LEMONADE

Strawberry, lemonade, pineapple juice, fresh herbs 9

OREO MARTINI

Chocolate cream, chocolate sauce, whipped cream, crushed oreo 12

WINE SELECTIONS

CABERNET SAUVIGNON

House Cabernet by the glass 8/35

Bonanza, CA 12/48

Austin, by Austin Hope 14/52

Bottle only

Canvasback by Duckhorn, Red Mountain, Columbia Valley, WA 58

Quilt, Napa Valley, CA 65

Crossbarn by Paul Hobbs, Napa Valley, CA 70

Sequoia Grove, Napa Valley, CA 75

Darioush, Caravan Estates, Napa Valley, CA 80

Louis Martini The Gryphon, Napa Valley, CA 100

Caymus Vineyards 1 Liter, Napa Valley, CA 115

ITALIAN RED

Argiano, Non Confunditur Super-Tuscan, Toscana, Italy 15/56

Bottle only

Masi, Valpolicella Classico, Italy 48

Speri Valpolicella Ripasso Classico DOC, Baby Amarone, IT 58

Bertani Amarone Della Valpolicella, Classico DOCG, Veneto, Italy 100

MERLOT

Decoy, Sonoma, CA 10/40

Bottle only

Markham, Napa Valley, CA 55

Emmolo, Napa Valley, CA 65

PINOT NOIR

Elouan, Oregon 12/48

Bottle only

Bravium, Anderson Valley, CA 48

Catalina Sounds, Marlborough, New Zealsand 50

RED BLEND

Threadcount by Napa Quilt, CA 12/48

Bottle only

The Prisoner – Napa Valley, CA 55

8 Years in the Desert by Orin Swift, CA 68

SWEETER WINES

Chateau Grand Traverse, Dry Riesling, MI 10/40

Chateau Grand Traverse, Sweet Red, MI 10/40

Corvo, Moscato, Italy 10/40

BUBBLES

Avissi, Prosecco, Veneto, Italy 10/40

Bottle only:

Chandon, Brut Rosé, California 42

Moët Nectar Imperial Brut, Champagne, France 85

Veuve Clicquot, Yellow Label Brut, Champagne, France 85

ROSE

House Rosé 10/40

CHARDONNAY

House Chardonnay 8/35

Bonanza, unoaked, California 10/40

La Crema, Monterey, CA 12/48

Bottle only

Neyers, Carneros, CA 55

Far Niente, Napa Valley, CA 68

PINOT GRIGIO

Maso Canali – Pinot grigio, italy 12/48

SAUVIGNON BLANC

Whither Hills – Marlborough, New Zealand 10/40

Napa Cellars, Napa Valley, CA 12/48

Bottle only

White Haven – 2023 Marlborough, New Zealand 58

BEER

DOMESTIC

Bud Light 4

Coors Light 4

Michelob Ultra 5

Miller Lite 4

Coors Banquet 4

IMPORT

Corona 5

Heineken 5

Heineken Zero (N/A) 5

Labatt Blue 5

Labatt Blue Light 5

Modelo 5

Stella Artois 5

CRAFT

Bells Two Hearted 6

Dirty Blonde 6

Founders All Day IPA 6

Kona Big Wave 6

Long Drink 6

Long Drink (Sugar Free) 6

Sam Adam’s Seasonal 6

Hard Cider 6